

(20)  
DS-  
32

Inventor(s): AMASHIRC·MAS·AAK.  
Applicant(s): JAPAN ORGANO CO LTD  
Issued/Filed Dates: Oct. 25, 1994 / Feb. 1, 1994  
Application Number: JP1994000010444  
IPC Class: A23L 1/16;  
Priority Number(s): Feb. 17, 1993 JP1993000027904

Abstract:

Purpose: To obtain a product of wheat flour having improved texture useful as patties for GYOZA (a fried or boiled dumpling stuffed with gredients such as minced pork), won ton (Chinese flour dumplings with pork in them and to be taken after boiling), etc., noodles, pasta, etc., having excellent texture not being lowered even by acidic solution treatment for preventing the growth of microorganisms.

Constitution: This product of wheat flour useful as patties for GYOZA, won ton, etc., noodles, pasta, etc., contains amylase, glucoamylase and glucose oxidase or an enzyme composition produced by Aspergillus niger or Aspergillus oryzae.